



# Rallo Azienda Agricola, La Clarissa, DOP Sicily, Italy, 2022

## Producer Profile

The Vesco family make fragrant wines, organically grown in a certified organic agriculture.

They represent the best and most typical style of winemaking in western Sicily: crisp Catarratto and perfumed, fresh Nero d'Avola from their hillside vineyards. Cantine Rallo have vineyards in three sites in western Sicily: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. Their grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

## Viticulture

The Syrah for the La Clarissa comes from the Patti Piccolo area of Alcamo with vines grown on loose soils with a fine texture on a North East/ South West exposure.

## Winemaking

14 Days maceration on the skins and then fermentation in stainless steel at 22 to 24 °C. 14 days fermentation then a malolactic fermentation. Matured in stainless steel for 6 months.

## Tasting Note

This wine is seductive and well balanced. An intense bouquet and palate of mulberries and spicy notes like black pepper.

## Food Matching

Traditional English roast, red meats.



Product code: 2214

## Technical Details

### Varieties:

Syrah 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

No oak ageing

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